

**Labrador Fishery Looks Brighter.**

There is much brighter news from Labrador this week, and, if even average weather continues till the middle of September, the voyage will not round out anything like as bad as it looked two weeks ago, the St. John's Trade Review says. The stationers have all been getting some fish lately, and many of the floaters who got away North, from the middle to the end of July, have procured saving catches. The season is over a month later than usual, and owing to this, most of the fish will be brought home to the Newfoundland coast to be cured. There will be probably less fish shipped direct to market from Labrador this year than any time for the last 30 years. To the lateness of the season must be added the uncertainty of European markets at present stage of the war.

**N. F. Shore Fishery Improves.**

The position of the shore fishery has also improved somewhat, but scarcity of bait is the prevailing cry from all sections. There appear to be plenty of fish on the ground everywhere, but the squids were never scarcer. Whenever a small quantity can be procured the fishermen are rewarded with good catches of codfish. The fish everywhere are reported to be extra large size, more like bank fish than ordinary run of shore. If squids strike in during the next two weeks and weather continues fine, there will be a good deal of fish caught along the coast during that period.

**N. S. Bait Reports.**

Musquodoboit, August 28—Twenty barrels at Eastern Passage; forty barrels at Owl's Head.  
Barrington, August 28—Twelve barrels bait at Wood's Harbor.  
L'Ardoise, August 28—Herring landed Rockdale three barrels; L'Ardoise two barrels; Lower L'Ardoise one barrel.

Canso, August 28—Canso no bait, none freezer; Half Island Cove ten barrels herring, hundred barrels cold storage; Goldboro, two barrels herring to boat; White Head bait scarce; Larry's River ten barrels herring; Charles Cove, none; Queensport, herring and squid scarce.

Lockeport, August 29—Plenty bait at Lockeport, East Jordan and Sand Point, few at North East Harbor.

Barrington, August 29—Twenty barrels bait at Shag Harbor.

Sherbrooke, August 28—Herring plentiful at Beckerton and Fisherman's Harbor; fifteen barrels herring taken at Marie Joseph and about fifteen barrels herring taken at Marie Joseph and about fifteen barrels taken at Liscomb today.

Middle West Pubnico, August 29—Fifteen barrels of bait at Pubnico; none at Wedgeport, Yarmouth or Tusket.

Canso, August 31—Canso fifteen barrels herring, no bait in freezer; Half Island Cove, bait scarce, one hundred barrels herring in cold storage; Queensport, herring and squid scarce, bait obtainable in cold storage Goldboro, two to three barrels herring to a boat; bait scarce at Larry's River, Charles Cove and Whitehead.

Lockeport, August 31—Plenty of bait at Lockeport, Sand Point, Roseway, none at East Jordan.

Musquodoboit, August 29—Ten barrels herring Jeddore; ten barrels Owl's Head; fifteen barrels herring Eastern Passage.

L'Ardoise, August 29—Landed herring L'Ardoise four barrels; Lower L'Ardoise, three barrels.

Sherbrooke, August 29—Herring plentiful at Beckerton and Fisherman's Harbor; twenty-five barrels herring taken at Marie Joseph and twenty barrels herring taken at Liscomb.

Canso, August 29—Whitehead no bait; Larry's River, few herring; Charles Cove few herring; Goldboro two to four barrels herring to boat; Half Island Cove, bait scarce, hundred barrels herring cold storage; Queensport, herring and squid scarce, bait in cold storage; Canso no bait.

Tangier, August 29—Fifteen barrels herring taken at Mushaboom, not any at Spry Bay or Spry Harbor; ten barrels at Pope's Harbor; not any at Tangier.

Tangier, August 29—Fifteen barrels Mushaboom; not any at Spry Bay or Spry Harbor; eight barrels at Pope's Harbor not any at Tangier.

Queensport, August 31—Herring and squid scarce; bait obtainable in cold storage.

Queensport, August 29—Herring and squid scarce; bait obtainable cold storage.

**Porto Rico Fish Market.**

The recent shipments have been quickly absorbed at remunerative prices, and the demand remains for all descriptions of dry fish.

Sales are recorded at San Juan, Ponce and Mayaguez, which average the following prices, on basis "net ex wharf": Codfish, \$35.75 per cask, 450 lbs.; pollock and haddock, \$23 per cask 450 lbs.—S. Ramirez & Co.

Sept. 5.

**QUIET CLOSING AT NEW PIER**

The week closed quietly at the Boston fish pier today and will not open again until Tuesday, after the holidays.

Arrivals this morning included five groundfishermen and one mackerel seiner. No large fares were reported by any of the crafts.

Wholesalers paid \$1.25 a hundred pounds for haddock, \$4 for large cod, \$2 for markets, \$1.35 to \$2.50 for hake, \$1.75 for pollock.

**Boston Arrivals and Receipts.**

The arrivals and receipts in detail are:

Sch. Josephine DeCosta, 14,000 haddock, 5000 cod, 2000 hake.

Sch. Helen B. Thomas, 15,000 haddock, 6000 cod, 2000 hake.

Str. Long Island, 17,000 haddock, 200 cod

Sch. Gladys and Nellie, 15,000 haddock, 7000 cod, 4000 pollock.

Sch. Natalie J. Nelson, 15,000 haddock, 4500 cod, 4500 hake.

Sch. Veda M. McKown, 800 large fresh mackerel, 900 medium, 3000 lbs small fresh mackerel.

Haddock, \$1.25 per cwt.; large cod, \$4; market cod, \$2; hake, \$1.35 to \$2.50; pollock, \$1.75; fresh mackerel, 30c each for large, 20c for medium, 9c per lb for small.

**ONE HERE TODAY FROM OFF-SHORE**

The only off shore arrival today is sch. Richard, Capt. William Corkum, from a five weeks trip to LeHave bank hailing for 8000 pounds fresh halibut, 30,000 pounds salt cod and 60,000 pounds fresh cod.

Sch. Flora L. Oliver brought down her fresh fare from Boston to split, which sold to the Gorton-Pew Fisheries Company.

Sch. Little Fannie, Capt. Charles Nelson, from seining, had eight barrels salt mackerel.

**Today's Arrivals and Receipts.**

The arrivals and receipts in detail are:

Sch. Flora L. Oliver, via Boston, 90,000 lbs. fresh fish.

Sch. Richard, LeHave Bank, 8000 lbs. fresh halibut, 60,000 lbs. fresh cod, 30,000 lbs. salt cod.

Sch. Rough Rider, seining, 3 bbls. small fresh mackerel, 10 bbls. fresh bluebacks.

Sch. Little Fannie, seining, 8 bbls. salt mackerel.

**TODAY'S FISH MARKET.****Salt Fish.**

Handline Georges codfish, large \$5 per cwt.; medium, \$4.25; snappers, \$3.00

Georges halibut, codfish, large, \$5; medium, \$4.25.

Eastern halibut codfish, large, \$4.25; medium, \$2.75; snappers, \$3.

Salt trawl bank codfish, large, \$4; medium, \$3.50.

Salt drift codfish, large, \$4.50; medium, \$4.

Cush, large, \$3; medium, \$2; snappers, \$1.50.

Flitcher halibut, 8 1-2c, 6c and 3c per lb.

Hake, \$1.80.

Pollock, \$1.75.

Haddock \$2.50.

Salt medium mackerel, \$18 and \$20 per bbl.

**Fresh Fish.**

Splitting prices:

Haddock, \$1.10 per cwt.

Western cod, large, \$2.40; medium, \$2; snappers, 75c.

Eastern cod, large, \$2.15; medium, \$1.85; snappers, 75c.

Drift cod, large, \$2.40; medium, \$2.

All codfish, not gilled, 10c per 100 pounds less than above.

Hake, \$1.30.

Cusk, large, \$1.65; medium, \$1.20; snappers, 50c.

Pollock, 90c.

Small pollock, 60c per bbl.

Fresh halibut, 10c per lb. for white, 7c for gray.

**Fine Stocks.**

Sch. Eugenia, Capt. John Williams on the last salt drifting trip stocked \$2212 and the high line share was \$82.70. This is the largest stock made in this branch of the fisheries this year.

Sch. Smuggler, Capt. Freeman Crowell, stocked \$3093 and the crew shared \$51.18 on his recent shacking trip.

**North Bay News Is Mighty Good.**

Mackerel news from the North Bay is most encouraging, reliable advice being received here that sch. Fannie A. Smith, Capt. Wallace Walker, has struck fish, the craft having taken 12 barrels in the past few days.

Prospects hereabouts are not encouraging at this time. Sch. Little Fannie, Capt. Charles Nelson arrived here this morning with eight barrels of salt mackerel, reports that the fish have left Barnstable Bay and Chatham and gone to Middle Bank.

Yesterday a fleet of 21 sail of crafts was operating in that vicinity and to 25 barrels of fish yesterday. One of the crafts secured 10 barrels another eight and a third, five barrels. The fish seem to be of a different run he says and smaller in size.

At Boston this morning is sch. V. M. McKown with a small fare taken in Barnstable Bay. Her haul was 800 large, 900 medium and 1000 pounds.

Sch. Helen G. Wells has hauled off of drift fishing and will now fit for mackerel seining trip to North Bay.

**Pensacola Arrivals.**

Fish receipts for the week ended last Saturday were good for this time of the year. Fifteen crafts returned from the snapper banks and a good many had fine catches.

Respective catches of the various vessels for the week were as follows: Sminole, 30,685 snappers, 2100 groupers; Emily Enos, 16,235 snappers, 1000 groupers; Arriola 9440 snappers, 1000 groupers; Halcyon, 3440 snappers, 1000 groupers; Clare G. Sylvia, 14,100 snappers, 8915 groupers; Sea Em, 28,445 snappers, 675 groupers; L. Harty, 14,855 snappers, 1260 groupers; Emily Wixon 13,720 snappers, 1000 groupers; Ruth A. Welles, 11,700 snappers; Hope, 15,890 snappers, 1000 groupers; Louisa G. Harper, 3000 snappers, 2710 groupers; Mineola, 1000 snappers, 389 groupers; Galatea, 1000 snappers; Angelina, 11,200 snappers, 3885 groupers.

**Halibut at Portland.**

Sch. Gossip, Capt. Jack McKay, in Portland yesterday with 1000 pounds of fresh halibut. This was Capt. McKay's first trip in this season.



# Use and Abuse of Dogfish From Maine Point of View

The following interesting article from the pen of Alfred Elden, dealing with the dogfish question, appeared recently in the Boston Transcript. It is the center of a dogfish discussion and dogfish legislation and Mr. Elden has covered the situation as Maine sees it, in a very thorough careful manner.

He says: The Bureau of Fisheries knows everything there is to know about the dogfish except how to get rid of him. The Bulletin of Fisheries carries a redundancy of such information as this:

"The whole integument of the dogfish is a receptive organ for mechanical stimuli. From it arise impulses for the movement of the nictitating membrane, and for a complicated system of correlated fin movements, most of which are concerned with locomotion and equilibrium." All of which may be true as gospel, but it does not alter the fact that the dogfish goes right ahead decimating the food fisheries of the North Atlantic seacoast at an ever-increasing rate that is truly menacing these fisheries if not absolutely threatening them with ultimate extinction.

## The Sea Not Inexhaustible.

This is not a theory but a proven fact. Up to a few years ago the fisheries were believed to be inexhaustible. Today it is known that they are not. The greatest contributing factors to this process of decimation are if we may believe fishermen who entered the industry as boys and have grown to be old men in it, *Squalus acanthias* and his brother, *Mustelus canis*, or the horned and the smooth dogfish.

The dogfish is about as popular among the fishermen as Mephistopheles is at a lawn party. And that is zero in unpopularity. The dogfish is not hated without due cause. It devours and drives away valuable food fishes and bait, and, moreover, destroys nets, seines, trawls and other fishing gear to such an extent that during the summer months fishermen in many localities are compelled practically to abandon small boat fishing and either ship on the bankers or else seek occupation ashore. At Orr's Island in Casco Bay, Maine, a quarter of a century ago there were no less than fifty fishermen famous the length of the New England coast as "killers"; fishermen of great skill and a thorough understanding of the fisheries. Their sons tried to follow their footsteps, but each year more and more of them dropped out of the game until today a scant dozen of them eke their livings from the sea, and these are lobster fishermen. The dogfish drove them from the cod ledges, the Old Hake Hole and Kettle Bottom and today they are motormen, carpenters, conductors and clerks, earning \$10 to \$15 a week where their fathers earned from \$50 to \$100 during the summer season.

## What Is to Be Done?

But these conditions have been discussed at length and are not news. The one question today is, "What are we going to do about it?" For a decade or more individuals have worked to have Congress enact legislation (which would do away with the dogfish evil. At times the passage of some of the various bills brought to the attention of the House Fisheries Committee has seemed reasonably sure. But when it came to the final showdown, one thing has always resulted in the shelving indefinitely of these bills. That one thing has been the refusal of the Bureau of Fisheries of the Department of Commerce to lend its approval. Commissioner Hugh M. Smith does not believe that the payment of a bounty, the establishment of reduction works where the dogfish could be converted into fertilizer and oil, is a practical solution. And so long as the Bureau of Fisheries, which is Dr. Smith, withholds its approval, it is clear that advocates of this suggested solution are no further ahead than when they started.

It is no more than fair to assume that Dr. Smith has good reasons for feeling that Uncle Sam might as well attempt to pay a bounty on English sparrows as on dogfish. His life has been spent largely in a study of the nation's fisheries and if he declares emphatically that the ranks of dogfishes cannot be appreciably lessened in any such manner his opinion is entitled to respect. His recommendation is that we add the dogfish to the already long list of edible sea food. Why not, then, give him every opportunity to demonstrate that his views are correct? It seems no more than fair. If, after a good trial, it is proved that the people will not eat dogfish it is not unlikely that he will turn a more willing ear to some of the propositions which he now views with disfavor.

## Why Not Eat the Enemy?

Dr. Field has most courteously given me all the information possible upon this subject. He says: "Dogfish literature is much scattered and fragmentary, practically all of it being published in foreign countries, and most of it in foreign tongues."

"This bureau has never pushed its investigation, as, in the face of widespread popular prejudice against the use of dogfish as food, it was felt that without special authority to attack the problem by practical commercial means, much of its effort would be futile and, possibly, by inclusiveness defeat its own purpose."

"Most of the bureau's work has been the smooth dogfish, which as the man interviewed by you correctly states, is a bottom feeder, although not more a scavenger than certain members of the cod family, which it closely resembles in the character of its food. This species is less oily than the spined dogfish, the common species of the Maine coast, has a less strong taste, is more palatable in a fresh condition, and its flesh is more readily cured by methods similar to those employed with the cod. If the horned dogfish

can be established in the markets as a desirable food, there will be no fraud perpetrated on the public through the substitution of the more southern species."

"So far as the bureau is aware, the few attempts of private persons to exploit the dogfish as food have failed through the difficulty in marketing the product under the common name, and to label it with purely fictitious and misleading names is not permitted by the United States and State food laws. In several countries of Europe the spiny dogfish is eaten fresh, salted, and salted and dried, and in England the fresh product is gaining rapidly in popularity, and increasing both in consumption and price."

"I cannot accept as valid a fear that the common consumption of marine products now wasted would lower the standard of living in this country. If the quality of the product is good, its cheapness should be a boon. Various fishes now used were formerly wasted, notably the sturgeon, the female of which is now the highest priced fish on the market."

## Canada's Experience.

Inquiry of the Department of Marine and Fisheries, Ottawa, Ontario, as to Canada's experience in the utilization of the dogfish as food elicited the following information from G. J. Desbarats, deputy minister of the naval service:

"Prior to the construction of dogfish reduction works, an effort was made by the department to have dogfish placed on the market in a canned condition for food purposes. It arranged with a number of lobster cannery in the Maritime Provinces carefully to put up a few cases of dogfish, but the result was not satisfactory. Such was probably not due altogether to the fact that it was a new product. Those who put up the dogfish had no previous experience in doing so, and the consequence was that the different cases did not come out the same."

"It may, however, be interesting to you to know that the department has recently been advised that last year dogfish were dried, salted, cut in strips and smoked, in which condition they found quite a ready sale in the mining districts about Sydney and Glace Bay."

Captain Peter Bushalacci, an Italian fisherman of Boston, is confident that dogfish are an excellent article of food. He believes that prejudice keeps the New England people from eating a great many denizens of the sea that are palatable and nutritious when properly prepared. The average person knows of but a few varieties of food fishes and when he is asked to try something that is new to him he promptly refuses, for no logical reason. Squid, skates, the albacore, sharks, silver hake or whiting, mussels—snails even, are eaten by a majority of our foreign population and considered gainties.

## We Foolishly Stick at the Name.

And so it may be with the dogfish. If the public can be introduced in the proper manner, and illogical prejudices overcome, there seems to be no valid reason for refusing to eat them. I know of no precedent for changing the name of a fish, yet if a man does not like the cognomen bestowed by his fond parents when he was powerless to resist he can have it changed by law. If "dog" could be painlessly and legally extracted from the word

"dogfish" there is little doubt that the major obstacle which confronts the Bureau of Fisheries would be overcome.

Of course, the main consideration is not what the epicure says about the dogfish, but what the ultimate consumer will say. Epicures in various countries eat birds' nests, snakes, monkey meat, wasp pudding and other such dainties without apparent ill effects. It is not the stomach trained to specialize in outlandish viands that is to be catered to, but the stomach of the common people; your stomach and my stomach. If the dogfish is palatable, nourishing, easily digested and can be eaten with nothing but the good results following the eating of any wholesome food, why not eat him?

By far the most interesting and convincing testimony I have been able to obtain comes from Dr. David A. Kincaid of South Portland. By accident I learned that the doctor had been a life-long friend of the much-abused dogfish, so much so that the horned or Maine variety had appeared on his table in various forms for years. I Kincaid can talk dogfish as a food can no other living man. He gave me a decidedly instructive illustrated lecture. I say "illustrated" advisedly for his first act after the usual greeting was to produce a pasteboard box from which he took several small packages neatly wrapped in waxed paper. "Exhibit A," he laughed as he proceeded to unroll them.

"I have hopes of converting you to my way of thinking," smiled the doctor as he proceeded to demonstrate his wares. "Now, in the first place, I have never had a really educated fisherman tell me that the dogfish is decimating the ocean of its food fisheries. The Creator planned out the law of the universe pretty nearly right. The strong devour the weak on the land, as well as on the sea. But by a wise arrangement of Providence an equitable balance is maintained."

## The Enemy Overrated.

"Doubtless the dogfish does attack the cod, the haddock, the hake and other food fishes when they are helpless upon the trawl, in the gill net or the seine of the fisherman. But from an observation covering a considerable term of years I do not find that *Mustelus canis* or *Squalus acanthias* are scavengers, or one whit more cannibalistic than the codfish. Whales rush through schools of fishes devouring them by the hundred yet these same smaller fishes that fall prey to the cetaceans in their turn pounce upon the still smaller varieties with equal voracity. It is the old story of the strong devouring the weak. And Nature has so ordered that one onslaught is offset by another which just about keeps the fish scales—no pun intended—balancing."

"But, you say the fisheries are being depleted? True enough, but man is to blame, not the dogfish, or, at least not the dogfish primarily. You must remember in the banner fishing days you frequently refer to, a quarter of a century ago, the fishermen used handlines. They caught all the fish they needed and received good prices for them. But what they took from the ocean was no more than a drop from the ocean bucket. Today all this is changed. With modern fishing methods have come motor equipped craft, a thousand men in the business where there were 10 no more than 25 years ago; instead of the primitive handline



we have trawls, gill nets, seines, beam trawlers, even electricity is being experimented with as a means of killing more fish. No wonder all the food fishes are growing scarcer and scarcer and the dogfish more plentiful because the latter variety are not taken but are left to multiply. I feel safe in saying that if a close time could be placed on the fisheries for a term of years, eventually the food fishes would regain their lost standing and would inhabit the ocean in the same proportion to the dogfishes that they did before modern fishing methods decimated them. But a close season is not necessary. Utilize the despised dogfish as a food fish the same as you utilize the cod, haddock and hake.

"For many years the dogfish has been served on my table the same as other fish are served. I have eaten him fresh, either fried or baked, salted, canned in oil like ordinary sardines and canned in a mustard dressing. Dogfish cake made of the eggs instead of hens' eggs is delicious. But here is the proof."

Dr. Kincaid produced from one package of paper-wrapped exhibit what looked to be ordinary salt or stripped fish. At his recommendation I tasted it, and, resolved to be just, I forgot the word "dog," and tried to make myself believe it was the genuine article. Honestly compels me to state that if I had not known it was dogfish I should never have questioned its being the real salted cod or pollock. Possibly, the flesh was a bit more oily and possessed the faintest strong taste. But I am half inclined to believe that this was due to my expectancy of finding such things rather than to their actual existence.

#### Even Dogfish Are Available.

"Here are three kinds of cake," continued the doctor. "One was made with hens' eggs, the other with no eggs and this one with dogfish eggs. At my house we think the dogfish cake much the nicest." It was certainly palatable with no suggestion of a fishy flavor.

"Now I am going to test your bravery," smiled Dr. Kincaid. "Here is a nice dogfish egg that I had Mrs. Kincaid boil before I left home. I am going to ask you to sample it. We consider it a great delicacy." He sliced off from the egg, which was about three inches long and as big around as a broom handle, a good-sized chunk and then a smaller piece. He ate the large piece with great gusto and then looked at me inquiringly. As the last vestige of the egg slid past my perfectly good larynx the doctor nodded approvingly and gravely handed me three or four peanuts as a chaser. The egg was of about the consistency of a hard cream cheese and while of a rather peculiar flavor was by no means objectionable. Still I did not refuse the peanuts.

"My piece-de-resistance is right here," said the doctor lastly as he produced a can and can opener. "Dogfish done up in mustard as they sometimes do sardines. I have some cans at home in plain oil and some in the mustard. I happened to bring along one in mustard. I don't know just how long this can has been in the cellar—three or four years, I think. I have sent many a can out of the same lot to my children in college and they and their friends have pronounced them delicious."

#### And It Was Good.

There was certainly no fault to be found with the article the doctor dis-

played. A person would not have to be unusually hungry to find these canned dogfish very palatable. In fact, I feel in duty bound to express the opinion that dogfish served under any other name would be accepted readily as a safe and sane article of diet.

"I do not pretend to say that dogfish is as high grade a fish as the salmon," admitted Dr. Kincaid, "any more than I would compare a chuck steak with a sirloin, but I do claim that it is a cheap, palatable, nourishing and pleasing fish to eat and I think I have eaten enough of them to know what I am talking about."

Irving A. Field of the United States says the smooth dogfish is a bottom feeder, preying mostly upon crabs, lobsters and other crustaceans. It does not run in schools, as does the horned dogfish, which goes in enormous numbers preying upon the large schools of herring; mackerel, and upon fish caught upon the trawler's line. "In composition the flesh of the smooth dogfish is free from oil, resembling closely the cod," says Mr. Field. "The horned dogfish on the other hand contains a large percentage of oil and in this respect most closely resembles the salmon. From the standpoint of palatability I have good testimony that the fresh smooth dogfish is just as good as flounder, halibut or any other of the standard food fishes. I have had the fish served several times in various ways at the mess of the Marine Biological Laboratory, at one of the private boarding houses in Woods Hole, and in a number of private homes. In all cases, whether or not the persons knew that they were eating, favorable comments were made as to the texture and flavor of the fish. Not one adverse criticism was heard. Concerning the flavor of freshly prepared horned dogfish I cannot speak from personal experience, but there is abundant testimony that it is good. Both species are nutritious and boneless and are therefore a safe food for both the young and the aged."

A majority of the New England coast fishermen still strongly favor a bounty and reduction works at frequent points along the coast with governmentally operated collecting boats, as a means of ridding the sea of the pests. The Bureau of Fisheries and many scientific experimenters pronounce them a food fish as easily digested as any other fish; abundant and ridiculously cheap. Undoubtedly their problem is how to put the fish on the market without an offensive label and at the same time meet the spirit and the letter of our Federal and State pure food laws. It is a big problem and pending its solving the dogfish are doing their best to depopulate the sea of its recognized food fishes. Unless the solution is found soon, they will surely succeed.

## TODAY'S RECEIPTS 2,000,000 POUNDS

This morning's arrival list here was a big one, including three British crafts with green fish, in addition to the local fleet arriving from every branch of the industry.

Sch. John Hays Hammond from Cape Sable, brought a nice halibut fare. It is Capt. Spinney's first trip since Capt. McLeod relinquished command and veteran killer showed that he is still there for he secured his trip in 18 days. His halibut was of the very best and sold to the New England Fish Company.

The Gorton-Pew Fisheries Company alone has a million and a half pounds of the morning's receipts. The British schooners Goldie Bell, Arabia, Meteor, and their own craft the Ella G. King, have Newfoundland cargoes of salt cod. Other arrivals are schooners Gossip via Portland; Premier from Quero with 50,000 pounds salt cod; Claudia, Georges handlining, 40,000 pounds salt cod; Laura and Marion, Beaux Harbor, N. B., 1400 quintals cured hake; Laura and Marion, Maine ports, cured fish. In addition to these a big fleet of seiners are also in.

Bluebacks showed up Sunday and yesterday, some 800 barrels in all being landed here.

#### Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

British sch. Goldie Bell, St. Jacques, N. F., 392,000 lbs. salt cod, 650 lbs. halibut, 2 bbls. pickled herring.

British sch. Arabia, Lamaline, N. F., 281,512 lbs. salt cod, 3 bbls. and 2 boxes codfish.

British sch. Meteor, Bay of Islands, N. F., 460,000 lbs. salt cod, 90 qtls. cured cod, 17 casks cod oil, 12 bbls. cod tongues, 6 bbls. caplin.

Sch. A. Platt Andrew, Quero Bank, 110,000 lbs. salt cod.

Sch. Ella G. King, Ingonish, C. B., 235,000 lbs. salt cod, 12 bbls. salt mackerel, 8 bbls. cod oil.

Sch. Lillian, South West Harbor, cured fish.

Sch. Gossip, via Portland, 13,000 lbs. fresh fish, 3000 lbs. salt cod.

Sch. Premier, Quero Bank, 50,000 lbs. salt cod.

Sch. Laura and Marion, Beaux Harbor, N. B., 1400 qtls. cured hake.

Sch. John Hays Hammond, Cape Sable, 20,000 lbs. fresh halibut, 10,000 lbs. fresh fish.

Sch. Claudia, Georges handlining, 40,000 lbs. salt cod.

Sch. Mary J. Ward, shore, 10,000 lbs. fresh fish.

Sch. Frances J. O'Hara, Jr., 40,000 lbs. salt mackerel.

Str. R. J. Killick, seining, 5,000 lbs. salt mackerel.

Str. Lois H. Corkum, seining, 5,000 lbs. salt mackerel.

Sch. Constellation, seining, 54,000 lbs. salt mackerel.

Sch. Clintonia, seining, 3 bbls. mackerel.

Sch. Harvard, seining, 50 bbls. mackerel.

Sch. Nellie Dixon, seining, 22,000 lbs. salt mackerel.

Sch. Victor, seining.

Str. Thelma, seining, 18 bbls. mackerel.

Sch. Ralph L. Hall, seining.

Sch. Arabia, seining.

#### Arrived Monday.

Str. Beatrice E., seining, 90,000 lbs. fresh bluebacks.

Str. Mascot, seining, 100 bbls. bluebacks.

Str. Gertrude T., seining, 40,000 lbs. fresh bluebacks.

Str. Bryda F., seining, 80 bbls. bluebacks (went to Boston).

#### Arrived Sunday.

Str. Nora B. Robinson, seining, 100 bbls. fresh bluebacks.

Str. Herbert and Emma, seining, 100 bbls. fresh bluebacks.

Str. Scout, seining, 70 bbls. bluebacks.

Str. Unknown, seining, 70,000 lbs. fresh bluebacks.

Str. Doris, seining, 70 bbls. bluebacks.

## NORWAYS WILL NOT BE CHEAP

"It does not look as if the prices for Norway mackerel will be very cheap, nor will the supply be very large," said a representative New York handler early this week.

Liverpool, England, August 22.—Irish mackerel fishing: Shipments this week, to Boston, 400 bbls.; all other ports, 627 bbls. Fishing poor.

Catch of mackerel in Norway, August 21.—Landed from the North Sea, salted for export to America, for the week ending August 1, 1914, 378 bbls.; total to date, 378 bbls. Same week last year, 163 bbls.; total to date, 163 bbls.

Sea-packed mackerel caught in North Sea, salted for export to America, for the week ending August 1, 1914, was 664 bbls.; total catch to date, 1042 bbls. The catch was landed in 11 boats. The total catch to date, for the year 1913, by 14 boats, amounted to 443 bbls.; in 1914, for the year, 5633 bbls.

Cables from Norway say the fishing has stopped. Whether on account of the fish having been overfished or whether it has been stopped because the fishermen thought it too dangerous to go out under present circumstances is not clear, but the fact remains that there have been no firm prices as yet for Norway mackerel. A few lots have been bought at exorbitant prices, but the quality of the lots bought so far is not at all satisfactory, and the fish is not fat by any means. Gazette.

Sept 6, Sunday  
7th Labor Day  
No papers in above dates